

WALK THROUGH Unprotected HHFKA Menu Planning Tool - Microsoft Excel

File Home Insert Page Layout Formulas Data Review View

Paste Cut Copy Format Painter Clipboard Font Alignment Number Styles Cells Editing

Calibri 11 A A Wrap Text Merge & Center General \$ % .00 .00 Conditional Formatting Format as Table Cell Styles Insert Delete Format AutoSum Fill Clear

E158 BREAKFAST

154 Date: _____ Friday

155 Preparation Site: _____ Little School

156

157 Offer? Yes ☒ No ☐

158 Grades _____ K-5

BREAKFAST				LUNCH		
	Age/grade Group	Meals Planned	Meals Served		Age/Grade Groups	Meals Planned
STUDENT MEALS	K-5			STUDENT MEALS	K-5	75
ADULT MEALS				ADULT MEALS		10
TOTAL MEALS				TOTAL MEALS		85

MENU ITEM AND CONDIMENTS	HACCP PROCESS #	SERVING SIZE/UTENSIL	TEMPERATURES		Component Contributions										AMOUNT PREPARED	AMOUNT LEFTOVER	
			Pre Cook	End of Service	M/MA	G/B	Fruit	Dark Green Veg	R/O Veg	Legumes	Starchy Veg	Other Veg	Additional Veg	Total Veg			
166 Chicken Fajitas USDA	2	1/2 cup			2.000											recipe for 100	1 quart
168 WW Tortilla	1	18"				1.500										85.000	5.000
169 Brown Rice	2	1/2 cup	191	185	178	1.000										3 bags	none
170 Salsa	1	1/8 cup		37	41					0.125					0.125	1 #10 can	none
171 Roasted Chickpeas	2	1/2 cup									0.500			0.500	4 #10 cans	none	
172 Pineapple Tidbits	1	1/2 cup		38	43			0.500							3 #10 Cans	none	
173 Skim Milk	1	1 cup		36	36												
174 Fat Free Chocolate Milk	1	1 cup		36	36												
175																	
176																	
177																	
178																	
179																	

Unprotected HHFKA Menu Planning Weekly Menus K-5 6-8 9-12 K-5 Production Records 6-8 Production Records 9-12 P

Ready 100%

